

# Entrees

**CAPRESE TOMATO SALAD WITH BUFFALO MOZZARELLA** 20.00 (GF)  
BALSAMIC REDUCTION & CAPERS

**LEMON PEPPER CALAMARI** 20.00 (DF)  
FRESH SQUID FLASH FRIED & TOSSED IN LEMON PEPPER SEASONING.  
SERVED WITH ROCKET LEAVES & LIME AIOLI

**SLOW ROASTED PORK BELLY** 20.00 (GF,DF)  
HONEY GINGER SOY REDUCTION WITH ONION RINGS & BOK CHOI

**PEKING DUCK WONTON** 20.00  
SEAWEED SALAD-WAKAME & WASABI MAYO DRESSING

# Mains

**BEEF EYE FILLET 250GM - GRAIN FED** 58.00 (GF)  
SAUTEED CAVOLO NERO, GARLIC MASH, CRISPY PROSCIUTTO & RED WINE JUS

**FREE RANGE LAMB RUMP** 45.00 (GF)  
ROASTED & HERBED SMASHED PUMPKIN, STEAMED BROCCOLINI & ROSEMARY GRAVY

**PAN SEARED TASMANIAN SALMON** 40.00 (GF)  
ROASTED CHAT POTATOES, GREEN BEANS, CHERRY TOMATOES & HERB BUTTER

**ASPARAGUS & PEAS RISOTTO** 34.00 (GF)  
SUNDRIED TOMATO, ASPARAGUS, PEAS, SPINACH & TOPPED WITH BLUE CHEESE

# Desserts

**TANGY LEMON TART** 20.00  
RASPBERRY COULIS, BERRY COMPOTE & VANILLA ICE CREAM

**PASSIONFRUIT AND MIXED BERRIES PAVLOVA** 20.00 (GF)  
WITH CREAM CHANTILLY

**STICKY DATE PUDDING** 20.00  
CARAMEL SAUCE & VANILLA ICE CREAM

**TRIO OF SORBET** 20.00 (GF,DF)  
LEMON, MANGO & BERRY.